GB-IE

Contents

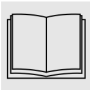


INSTRUCTIONS FOR THE INSTALLER: these are intended for ***the qualified technician*** *who must install the appliance, set it functioning and carry out an inspection test.*



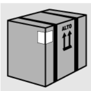
INSTRUCTIONS FOR THE USER: these contain user advice, description of the commands and the correct procedures for cleaning and maintenance of the appliance.

1. INSTRUCTIONS FOR SAFETY AND USE

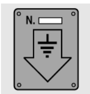


THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. IT MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE OVEN. WE ADVISE READING CAREFULLY THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE OVEN. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR COMMERCIAL USES AND CONFORMS TO THE **EEC DIRECTIVES** CURRENTLY IN FORCE. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING** AND **HEATING-UP OF FOOD**; ALL OTHER USES ARE CONSIDERED IMPROPER.

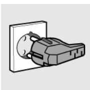
THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.



DO NOT DISCARD PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SELECTIVE WASTE COLLECTION CENTRE.

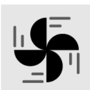


THE APPLIANCE MUST BE CONNECTED TO EARTH IN COMPLIANCE WITH ELECTRICAL SYSTEM SAFETY REGULATIONS.



WHEN CONNECTING TO THE ELECTRICITY SUPPLY USING PLUG AND SOCKET, MAKE SURE THAT BOTH ARE COMPATIBLE AND CONNECT THEM TO THE POWER SUPPLY CABLE IN ACCORDANCE WITH THE REGULATIONS IN FORCE.

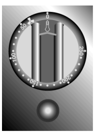
NEVER UNPLUG BY PULLING ON THE CABLE.



DO NOT OBSTRUCT VENTILATION OPENINGS AND HEAT DISPERSAL SLITS.



IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE OVEN, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT WORK, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE. **NEVER ATTEMPT TO REPAIR THE APPLIANCE**.



ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE **0** (OFF) POSITION WHEN YOU FINISH USING THE OVEN.

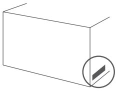
Presentation



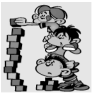
NEVER PUT INFLAMMABLE OBJECTS IN THE OVEN: THEY COULD BE ACCIDENTALLY LIGHTED AND CAUSE FIRES.



THE APPLIANCE BECOMES VERY HOT DURING USE. SUITABLE HEAT-PROOF GLOVES SHOULD BE WORN FOR ALL OPERATIONS.



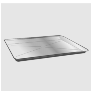
THE IDENTIFICATION PLATE, WITH TECHNICAL DATA, SERIAL NUMBER AND MARK IS IN A VISIBLE POSITION ON THE SIDE OF THE OVEN.
THIS PLATE MUST NEVER BE REMOVED.



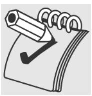
THE APPLIANCE IS INTENDED FOR COMMERCIAL USE BY APPROPRIATELY TRAINED PERSONNEL. KEEP CHILDREN AT A SAFE DISTANCE AND NEVER ALLOW THEM TO PLAY WITH IT.



THE USE OF THIS APPLIANCE IS NOT PERMITTED TO PEOPLE (INCLUDING CHILDREN) OF REDUCED PHYSICAL AND MENTAL ABILITY, OR LACKING IN EXPERIENCE IN THE USE OF ELECTRICAL APPLIANCES, UNLESS THEY ARE SUPERVISED OR INSTRUCTED BY ADULTS OR PEOPLE RESPONSIBLE FOR THEIR SAFETY.



BEFORE USE, THE OVEN DISHES MUST BE WASHED WITH A SUITABLE DISHWASHING DETERGENT (DO NOT USE ABRASIVE PRODUCTS).



THE OVEN DIMENSIONS ARE DESIGNED FOR A MAXIMUM LOAD OF 3.5 KG.



THIS APPLIANCE IS MARKED ACCORDING TO THE EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT – (WEEE).
THIS GUIDELINE IS THE FRAME OF A EUROPEAN-WIDE VALIDITY OF RETURN AND RECYCLING ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT.



BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.



***The manufacturer declines all responsibility** for damage to persons or things caused by the non-observance of the above prescriptions or deriving from tampering with any part of the appliance or by the use of non-original spares.*

2. INSTRUCTIONS FOR DISPOSAL OUR ENVIRONMENTAL CARE



Our product's packing is made of non-polluting materials, therefore compatible with the environment and recyclable. Please help by disposing of the packing correctly. Find the addresses of collection, recycling and disposal centres from your retailer or from the competent local organisations.
Do not throw the packing or any part of it away. They can constitute a suffocation hazard for children, especially the plastic bags.
Your old appliance also needs to be disposed of correctly.
Important: hand over your appliance to the local agency authorised for the collection of household appliances no longer in use. Correct disposal means intelligent recycling of valuable materials.
Before disposing of your old appliance remove the door and leave the racks in their normal working positions so that children cannot get stuck in the oven compartment whilst playing.
It is also necessary to cut the electric power cord and remove it along with the plug.

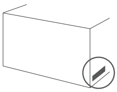
INFORMATION FOR USERS
Pursuant to Directives 2002/95/EC, 2002/96/EC and 2003/108/EC relating to the reduction of the use of hazardous substances in electrical and electronic appliances, as well as to the disposal of refuse. The crossed out bin symbol on the appliance indicates that the product, at the end of its useful life, must be collected separately from other refuse. Therefore, the user must consign the product that has reached the end of its working life to the appropriate selective collection centres for electrical and electronic refuse, or deliver it back to the retailer when purchasing an equivalent product, on a one for one basis. Adequate selective collection for the subsequent forwarding of the decommissioned product to recycling, treatment and ecologically compatible disposal contributes to avoiding possible negative effects on the environment and on health and promotes the recycling of the materials of which the appliance consists. The illicit disposal of the product by the user results in the application of administrative sanctions.

3. OVEN INSTALLATION



The oven must be set up on a perfectly flat surface and left standing free. Make sure to allow enough room at the back for easy access to the terminal strip for connecting the power supply cable. Installation must be carried out by a ***qualified technician*** *in compliance with EEC DIRECTIVES currently in force.*

3.1 Electrical connection



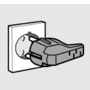
Make sure the voltage and the cross-section of the power cord match the specifications indicated on the identification plate positioned on the side of the oven. **Do not remove this plate for any reason**.
The oven is fitted with an H07RN-F three-core cable for operation at **230V**~ and a power supply plug.



The supplied cable is of the three-core 3 x 1.5 mm² H07RN-F type.
The power supply cable must be replaced by the manufacturer or by an authorised service centre to prevent any risks.



The terminal marked with this symbol connects parts together that are normally at zero potential. Connect the appliances appropriately using this terminal in order to make sure that they are equipotential.



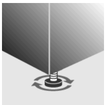
The plug and wall-mounted socket must be of the same type (in accordance with current regulations). Also check that the power supply line is provided with adequate earthing. Avoid use of adapters and shunts.

3.1.1 Safety thermostat

The oven is fitted with a safety device which trips in case of serious malfunction. To reset, contact the nearest technical assistance centre.



The manufacturer declines all responsibility for damage to persons or things caused by the non-observance of the above prescriptions or deriving from tampering with any part of the appliance.

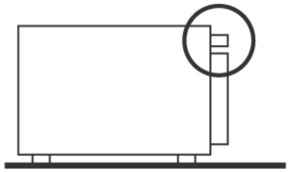


3.2 Levelling

Adjust the four feet so as to set the oven on a perfectly level plane. For this purpose, loosen the lock nut and unscrew the foot. The range of adjustment of the screw is 10 mm.

3.3 Steam exhaust pipe

An exhaust pipe is fitted on the back of the oven to allow the discharge of steam during cooking. Make sure the pipe is **not** obstructed. **Take care not to crush it**.



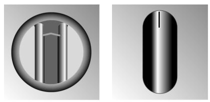
4. DESCRIPTION OF THE CONTROLS



1

THERMOSTAT KNOB

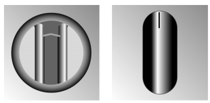
This knob allows to select the most suitable cooking temperature for the food to be cooked. Turn the knob clockwise to the desired temperature. Adjustment is progressive so that the oven also operates at any intermediate value.



2

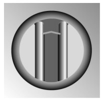
TIMER KNOB

This knob allows to select manual cooking or the timer: the oven switches off automatically at the end of cooking. For manual control of the cooking time, turn the knob to the symbol . To set the cooking time, turn the knob clockwise. The numbers from **5** to **60** correspond to minutes. Adjustment is progressive so that time can also be set to any intermediate value between these numbers. Upon completion of the cooking cycle, the knob automatically returns to **0**, the oven turns off and a buzzer signal is set off.



3

FUNCTIONS SWITCH KNOB

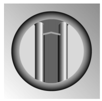


Turn the knob in either direction to select a function among the following:

- NO FUNCTION SET
- OVEN LIGHT
- UPPER AND LOWER HEATING ELEMENTS
- GRILL ELEMENT
- GRILL ELEMENT + VENTILATION
- LOWER HEATING ELEMENT + VENTILATION
- VENTILATED HEATING ELEMENT

4

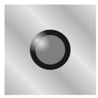
DELAYED START KNOB



Allows the oven to be switched on at the set temperature from **1** to **14** hours later. Turn the knob anticlockwise to the desired time; the intermediate values between each number can also be used.

5

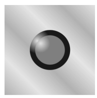
ORANGE LIGHT



When on, it indicates that the oven is heating up. When the set temperature is reached, the light goes off. During the cooking cycle, the light comes on and goes off various times signalling that the temperature in the oven is being kept constant as per the set value.

6

GREEN LIGHT



When off, it indicates the beginning of timed cooking. When on, indicates that the timed cooking cycle has been completed.

5. USING THE OVEN

5.1 Warnings and general advice



When using for the first time, it is advisable to heat up the oven to its maximum temperature for enough time to burn off any possible oily manufacturing residues.
If the food being cooked needs to be checked, it is best to leave the door open for as short a time as possible in order to avoid the temperature inside the oven from dropping too much and thus compromising cooking results.



5.2 Internal ventilation (depending on the model)

On some models, the fan rotates in both directions and when the door is opened it is deactivated automatically, and starts again when the door is closed.

5.3 Inside light (Depending on model)

The oven light comes on:
- When the oven door is opened.
- When the thermostat knob is turned.
- When the function switch knob is turned to any symbol.

5.4 Thawing

The movement of air at room temperature causes frozen food to quickly thaw. This type of thawing is ideal as the taste and appearance of the de-frozen food, whether previously deep-frozen or frozen in the domestic freezer, remain unaltered.

TIMER KNOB **SET TO MANUAL**	
THERMOSTAT KNOB **SET TO VENTILATION**	

Multi-function models

TIMER KNOB **SET TO MANUAL**	
THERMOSTAT KNOB **SET TO ‘0’**	
FUNCTIONS SWITCH KNOB **ON A SYMBOL WITH THE FAN**	  

5.5 Pre-heating

Before cooking, it is advisable to pre-heat the oven to the desired temperature for at least 15 minutes.

5.6 Manual cooking

The oven heats up as signalled by the orange light going on. Upon the set temperature being reached, the light goes off. The orange light comes on and goes off various times during the cooking cycle indicating that the temperature in the oven is being kept constant.

TIMER KNOB **SET TO MANUAL**	
THERMOSTAT KNOB **ON ANY POSITION**	**Ex.** **200**

Multi-function models

TIMER KNOB **SET TO MANUAL**	
THERMOSTAT KNOB **ON ANY POSITION**	**Ex.** **200**
FUNCTIONS SWITCH KNOB **ON ANY SYMBOL**	**Ex.** 

5.7 Timed cooking

The oven heats up as signalled by the orange light going on. Upon the set temperature being reached, the light goes off. The orange light comes on and goes off various times during the cooking cycle indicating that the temperature in the oven is being kept constant. Upon completion of the cooking cycle, the oven automatically turns off, the green light comes on and the buzzer sounds for a few seconds. To completely turn off, set the thermostat knob to **0**.

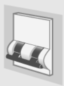
TIMER KNOB ON A POSITION	**Ex. 30**
THERMOSTAT KNOB ON ANY POSITION	**Ex. 200**

Multi-function models

TIMER KNOB ON A POSITION	**Ex. 30**
THERMOSTAT KNOB ON ANY POSITION	**Ex. 200**
FUNCTIONS SWITCH KNOB ON ANY SYMBOL	**Ex.** 

6. CLEANING AND MAINTENANCE

Important:
never spray water directly against the oven. Never use pressure nozzles.



Before any intervention, disconnect the power supply of the oven.

6.1 Cleaning stainless steel



To maintain stainless steel parts in perfect condition, clean regularly at the end of the work day. Allow to cool first.

To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids.
How to use: pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.

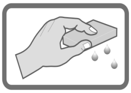
Do not use metallic sponges or sharp scrapers: they will damage the surface.
Use ordinary non-abrasive products for steel, with the aid of wooden or plastic utensils if necessary.
Rinse thoroughly and dry with a soft cloth or deerskin.



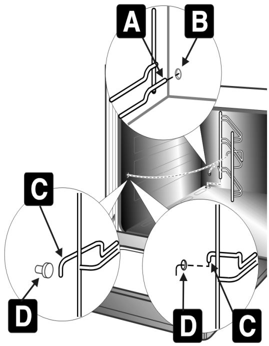
6.2 Cleaning the inside of the oven



To maintain the oven in perfect condition, clean it regularly at the end of the work day. Allow to cool first. Take off all removable parts.
*Remove the side guides by unscrewing the ring nut **A** and sliding them out of the rear hole **B**.*







- Clean the oven racks and side guides with warm water and non-abrasive detergents. Rinse and dry.

6.3 Door glass

The door glass should always be kept clean. Use absorbent kitchen roll; in case of stubborn dirt remove with a damp sponge and an ordinary detergent.

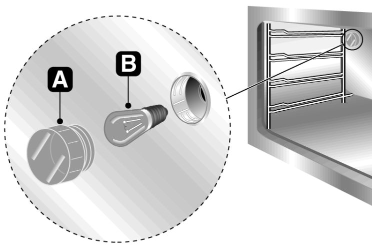
7. EXTRAORDINARY MAINTENANCE

The oven may require extraordinary maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.

Before any intervention, disconnect the power supply of the oven.

7.1 Replacement of light bulb

Remove the bulb protector **A**. Replace bulb **B** with a similar one. Re-fit the bulb protector **A**.

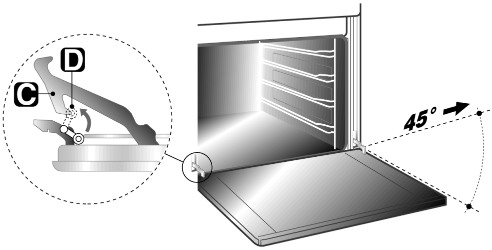


Use only oven bulbs (T 300°C).

7.2 Removing the door

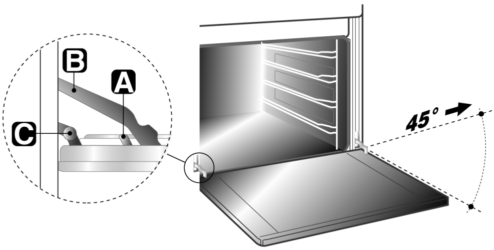
Hinges with mobile connecting plates

Catch the door at the two sides with both hands in proximity to hinges **C** and lift up the small levers **D**. Raise the door to an angle of about 45° and remove it. To reassemble, fit the hinges **C** into their grooves, then lower the door into place and release the levers **D**.



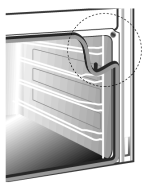
Hinges with mobile levers

Open the door completely and take the door in both hands holding it at the sides close to the hinges. Push the levers **A** forwards with the thumb and lift the door upwards at the same time making an angle of about 45°, then remove the door. To replace, slide the hinges **C** into their grooves, and then open the door completely to unhook the sections **B**. At this stage the door can be closed normally.



7.3 Oven door seal

To permit thorough cleaning of the oven, the seal may be removed. Before removing the seal, take off the door as described above. Once the door has been taken off, lift the tabs at the corners as shown in the figure.

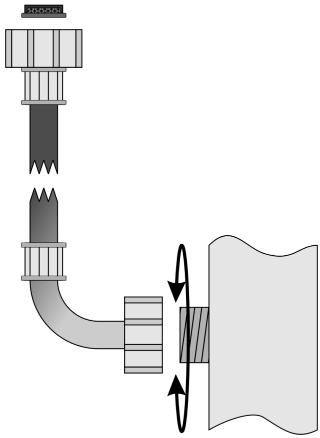


8. ADDITIONAL INSTRUCTIONS FOR STEAM OVENS

8.1 General instructions

The hardness of the water used in the oven water reservoir for steaming **must not exceed 10-11°F**. Use natural mineral water, or tap water that has been treated with a water purification or softening system.

Water line connection

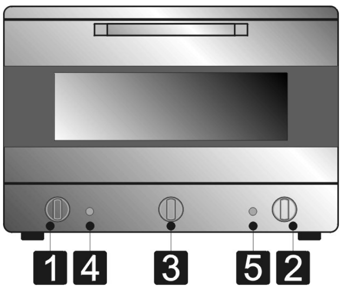


Connect the water inlet connection on the rear to a water supply outlet having ¾ **gas** threaded connection, taking care to screw tightly to the hose.

If the water supply pipe is new or has not been used for a long time, before making the connection, let the water flow to ensure that it is clear and free from impurities. Otherwise, the water inlet may become fouled, damaging the oven.

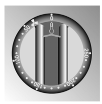
The oven must be supplied with water at a pressure between: min. 50 kPa and max. 500 kPa.

8.2 Description of the controls



1

THERMOSTAT KNOB



This knob allows to select the most suitable cooking temperature for the food to be cooked.

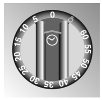
Turn the knob clockwise to the desired temperature. Adjustment is progressive so that the oven also operates at any intermediate value.

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Additional instructions for steam ovens

2

TIMER KNOB



Allows to select manual cooking or the timer; the oven switches off automatically at the end of cooking.
For manual control of the cooking time, turn the knob to the symbol ✋.
To set the cooking time, turn the knob clockwise. The numbers from **5** to **60** correspond to minutes. Adjustment is progressive so that time can also be set to any intermediate value between these numbers.
Upon completion of the cooking cycle, the knob automatically returns to **0**, the oven turns off and a buzzer signal is set off.

3

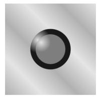
STEAM SUPPLY KNOB



This knob allows to select the most suitable amount of steam for the food to be cooked.
Turning the knob clockwise, the selection options range from the **0** setting (no steam is supplied), to the **1** setting (maximum steam supply). Steam continues to be supplied until the knob is released; once released the knob automatically returns to the **0** setting.
NOTE: For steaming the oven thermostat knob must be set between **150**° and **250**°C.

4

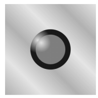
ORANGE LIGHT



When on, it indicates that the oven is heating up. When the set temperature is reached, the light goes off.
During the cooking cycle, the light comes on and goes off various times signalling that the temperature in the oven is being kept constant as per the set value.

5

GREEN LIGHT



When off, it indicates the beginning of timed cooking.
When on, it indicates that the timed cooking cycle has been completed.

8.3 Use of the oven

Warnings and general advice

To prevent any steam in the oven from creating problems, open the door in two stages: keep the door ajar (about 5-6 cm) for 4-5 seconds and then open it fully.

8.3.1 Steaming foods

STEAM REGULATION KNOB	**On pos. 1** **(max. 2 sec. at a time)**
THERMOSTAT KNOB	**BETWEEN 150° AND 250°C**
TIMER KNOB	

No steam is created at temperatures lower than 150°C: temperatures below 150°C cause condensation and consequent dripping.
Therefore, turn the thermostat knob to 150°C and wait until the (orange) thermostat indicator light switches off before beginning the steam supply.

Additional instructions for steam ovens

8.4 If the oven is not working properly

This product meets the current safety regulations in force for electrical appliances. To prevent safety hazards for users, all technical inspections or repairs must be carried out by qualified personnel.

If the appliance is not working properly, before calling Customer Service, ensure that the procedures listed below have been performed. This will help to avoid unnecessary expenses.

PROBLEM	LIKELY SOLUTION
The oven is not working	• The timer knob is positioned on **0**. • The plug is not properly inserted in the socket. • The electrical system is damaged or not working properly. • The fuses have blown or the circuit breakers have not been activated.
Foods either take too long or too little to cook	• The temperature setting is incorrect.
No steam is being supplied	• The control knobs are not in a correct position. • The oven door has not been closed properly.
Moisture forms inside the oven and on the foods	• The foods are being left in the oven for too long after cooking. Do not leave them in the oven for more than 15-20 minutes after the end of the cooking time.
There is water inside the oven	• The device controlling the supply of water inside the oven is not working properly.